Olive Garden Seafood Pasta Chowder

Recipe By :
Serving Size : 6 Preparation Time: 0:00

Categories : Copycat

Amount	Measurement	Ingredient	Preparation Method
		-----ANGELA TRUSTY DWTJ64A-----	
6	Ounces	Small shells or bowties	
3	Ounces	Crab meat	
6	Tablespoons	Butter	
1/2	Pound	Sliced fresh mushrooms	
2	Packages	(1oz each) Newburg sauce mix	
3	Cups	Milk	
1 1/2	Cups	Water	
1/4	Cup	Dry white wine	
1/4	Cup	Sliced green onions	

Cook pasta according to package directions. Sort crab meat to remove any shell pieces. Melt butter in 3-quart non aluminum saucepan. Add mushrooms; saute for 3 minutes. Add sauce mix; stir well. Add milk, water and wine; stir well with a wire whisk until mixture comes to a boil. Reduce heat; simmer 5-8 min; stirring constantly. Add green onions, pasta and crab; stir to combine. Heat through. Spoon into serving bowls and garnish each serving with chopped parsley.